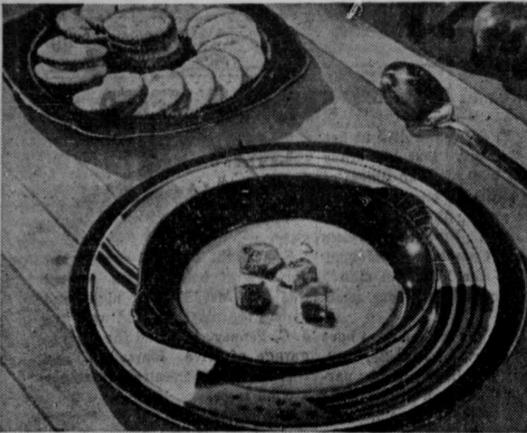


Household News

by Lynn Chambers



SOUPS FOR EVERY OCCASION . . .
(See Recipes Below)

SOUP'S ON!

Soups may be a substantial addition to a rather lean menu, or a distinctive touch to a dinner de luxe, for they vary all the way from the thin, clear, delicate consommés and bouillons to the hearty chowders and satisfying cream soups.

Economical, tasty, nutritious—what more could you ask of a dish so versatile? Make soup the mainstay of a family lunch or supper or the perfect beginning for a "company" dinner.

A little "dressing up" can play fairly godmother to the plainest dish—yes, even soup. Most people eat with their eyes, first of all. So, if you wish your soups to take on a party air, garnish them enticingly. Try sprinkling with buttered croutons, chopped parsley, a few grains of popcorn, toasted puffed cereals, minced chives, a dash of paprika, or a few tiny round crackers; or place a spoonful of whipped cream in the center.

For extra goodness, why not try cheese in soup? It will draw a big stamp of approval, as you will see if you try Potato Cheese Soup. Here's the recipe:

***Potato Cheese Soup.**
(See picture at top of column)
3 medium sized potatoes
2 cups boiling water
2 to 3 cups milk
3 tablespoons butter
1/2 small onion
1 teaspoon salt
2 tablespoons flour
Pepper, cayenne
1 tablespoon parsley
1 cup cheese, grated

Cook potatoes in boiling salted water until tender. Put through a strainer. Measure the liquid and add enough milk to make four cups. Scald. Melt the butter, add the finely chopped onion and simmer five minutes. Add the flour and seasonings and combine with the potato mixture. Cook three minutes and strain, if desired. Add cheese and beat until smooth. Add chopped parsley, top with buttered croutons.

Manhattan Clam Chowder.
1/4 cup diced salt pork
2 cups diced potatoes
1 dry onion, diced
1 cup water
2 cups milk
1 can minced clams (about 1 cup)
Salt and pepper

Cook the diced pork and onion, stirring constantly 'til they are tender but not browned. Add the potatoes and water and simmer until the potatoes are tender. If the one cup of water is not sufficient to cover the potatoes, more should be added. When the potatoes are tender, add the milk and clams and seasonings and heat thoroughly. Serve with crisp, salted crackers.

One Dish Supper Soup.
1/4 cup rice
1 cup chopped celery
2 small onions
1 green pepper
1 pint tomatoes
6 eggs
1/2 cup cheese
3 cups water
Salt

Add chopped celery and onions to a kettle of boiling water. Add chopped green pepper. Cook slowly 15 minutes. Add tomatoes. Just before serving, break the eggs into the hot soup. Sprinkle with cheese. Cover. Keep in warm place 5 min.

LYNN SAYS:

The water in which vegetables have been cooked, and left-over cooked vegetables may often be utilized in making excellent soups.

Minute tapioca, because of its thickening quality and attractive translucence, makes an excellent thickener.

Once thickened to the desired consistency, cream soups should be kept warm over hot water. Evaporation caused by additional cooking may make them thick and pasty.

THIS WEEK'S MENU
SUNDAY-NITE SUPPER
*Potato Cheese Soup
Apple-Celery Salad With Sour Cream Dressing
Nut Bread Apricot Jam Beverage
*Recipe given.

utes. Pour over a mound of hot boiled rice placed in individual soup dishes. Yield: 6 servings.

Duchess Soup.
2 tablespoons minute tapioca
1 teaspoon salt
1/4 teaspoon pepper
1 tablespoon onion, finely chopped
4 cups milk
2 tablespoons butter
2 tablespoons parsley, chopped
Combine dry ingredients, onion, and milk in top of double boiler. Place over rapidly boiling water, bring to scalding point (allow 5 to 7 minutes), cook 5 minutes, stirring frequently. Add remaining ingredients; cook until cheese is melted. Serves 6.

Old-Fashioned Vegetable Soup.
2 quarts soup stock (see directions)
1 1/2 cups potatoes, diced
1/2 cup celery, cut in strips
2 small onions, sliced
1/2 cup peas
1 1/2 cups carrots, cut in strips
1 1/2 cups canned tomatoes
Salt and pepper
2 tablespoons parsley finely chopped
Heat stock, add vegetables and seasonings, and cook gently until vegetables are tender. Add chopped parsley and serve. Makes 8 portions.

Cream of Onion Soup.
2 tablespoons rice
2 medium-sized onions
2 tablespoons butter
1 cup water
1 teaspoon meat extract or a bouillon cube
3 cups milk
Salt and pepper
Chop the onions and cook in the fat until slightly yellow. Add the water, rice and meat extract or bouillon cube, and cook until the rice and onions are tender. Add the milk, reheat, and season with salt and pepper. Yield: 4 cups.

Russian Borsch.
1 pound soup meat
6 cups water
1 teaspoon salt
1/4 teaspoon pepper
1 1/2 cups potatoes, large cubes
1/2 cup grated raw beets
1 tablespoon chopped parsley
1 large onion
1 large carrot
1 tablespoon butter
2 cups medium-chopped cabbage
1 cup beets cut in 1/4-inch strips
6 tablespoons sour cream

Cover meat with water, add salt and pepper and boil for 10 minutes. Cut onion and carrot in strips and brown in butter. Add to soup and boil for 1 hour, replacing water as it boils away. Add cabbage and beet strips to soup and cook until beets are tender, about 30 minutes. Add potatoes and cook until tender, or about 15 minutes. Just before serving, add grated raw beets and pour immediately into serving dishes. Place 1 spoon of sour cream in center of each serving and sprinkle with parsley. Makes 6 servings.

Soup Stock.
3 pounds shin of beef
3 quarts cold water
Cut meat in pieces free from fat, and place in kettle. Add water, partly cover, and heat slowly to boiling point. Simmer gently five hours, removing scum as it forms. Keep meat well covered with water. Then remove meat and set broth aside to cool. Skim fat from broth. Strain liquor carefully through fine sieve or cheesecloth. Chill. This gives a clear broth, free from fat, to be used as basis for soups. Makes about 2 quarts stock.

(Released by Western Newspaper Union.)

WHO'S NEWS THIS WEEK

By LEMUEL F. PARTON
(Consolidated Features—WNU Service.)

NEW YORK.—If Lord Halifax has been homesick for England, he no doubt feels better after his week-end at Unionville, Chester County, Pa. There has been saved for him, as a gesture of gracious hospitality it would seem, a tiny spot of old England as authentic as diligent effort could possibly make it. Chester county comprises the fox-hunting domain of Lord Halifax's host, W. Plunket Stewart, and so faithfully has Mr. Stewart adhered to the British tradition that Chester county is often called the Leicestershire county of America, with its hunts comparable only to the Melton, the Mowbray and the Quoin of Leicestershire—the same comprising all the superlatives of fox-hunting in England.

In 1911 Mr. Plunket—a banker when he isn't riding to hounds—began searching for the perfect hunting domain. He found it in Chester county. The terrain was sufficiently broken to give the fox a break, but open enough for some slam-bang, tallyho riding, with woods, streams, stone walls and all the required hazards and lures, without too many people to get in the way. Mr. Plunket bought a large tract and thereafter, it appeared, banking was somewhat of a sideline.

He and his brother Redmond had bred a pack of hounds and built the famous Green Spring Valley hunt, of the Inns and outs of fox-hunting, he proceeded rapidly to recreate the Leicestershire of the Eighteenth century. Gilbert E. Mather, already established in Chester county as a fox-hunter, was moving eastward in search of new territory. Mr. Stewart bought his English foxhounds and began importing others from England, along with hunters of ancient pedigree.

There is in Mr. Stewart's hunt the most careful observance of all ancient traditions of British fox-hunting, particularly in dress. The master and his staff wear scarlet, with crimson collars and the every-day dress is scarlet with crimson facings and scarlet velvet collar.

Mr. Stewart is a native of Maryland, related to European royalty. He was in the army remount service in the World War. Incidentally, the natives of Chester county have cooperated enthusiastically in the fox-hunting, and real estate values have risen.

WE'VE started leasing and landing, and the quarterback snaps the ball to Adm. Emory S. Land, chairman of the maritime commission and "co-ordinator of trans-Atlantic transport," as of his recent appointment. There is historic precedent for his finding a hole in the line, weaving through a broken field and planting the ball on the other side of the goal posts.

That was in the famous "crap game" session between the Army and Navy in 1900. With less than a minute to play, "Jerry" Land, as his shipmates always called him, in the backfield for the Navy, blocked a kick and made one of those Frank Merriwell zig-zags down the field, winning, 11 to 7 for the Navy, just a few seconds before the whistle blew for the finish. Such doings are pretty much in his horoscope.

In the World War he was in the navy bureau of construction and repair and got the Navy cross for building submarines and for his work in the war zone. In 1919 he turned in the most comprehensive and searching technical study of German submarines the navy ever got, along with a study of what they might do or try to do in the next war. He retired in March, 1937, but got only a month's lay-off, as President Roosevelt got him back on the job as a member of the maritime commission. When Joseph P. Kennedy retired to become ambassador to Great Britain, Land became chairman of the commission, and within two weeks the same was shaking a leg as never before.

The admiral, a small, wiry, eager man, with a touch of the mule-skinner about him when he's driving things through, lost no time in putting to work the first congressional allotment of \$400,000,000 for building our merchant marine.

He is a native of Canon City, Colo., and a cousin of Charles Lindbergh. At Annapolis, he was tops not only in football but in several other sports, and rowed the bow oar on the academy crew. He was the successful conciliator in that long-drawn-out Army and Navy athletics row of a few years ago.

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TIPS to Gardeners

REGARDING HERBS

MANY home gardeners may be interested in growing herbs this year because of the war, and because they make everyday dishes more appetizing and flavorful.

Herbs may be grown in a plot about four by six feet to supply the average needs of a family. They should have full sunlight and be planted in good loamy soil.

Almost all popular herbs—balm, basil, borage, fennel, marjoram, rosemary, thyme, sage, anise, dill, and caraway—may either be used when young, and fresh, or prepared for use dried.

Anise, basil, borage, dill and savory are annuals; caraway, and fennel are biennials, and balm, marjoram, sage, rosemary, thyme and chives are perennials, although balm and marjoram are best treated as annuals.

All the herbs mentioned here will probably produce enough growth for use the first year, however, if seeds are planted early, and climate is normally temperate.

Visitor Stumped by Simple Science of Sustenance

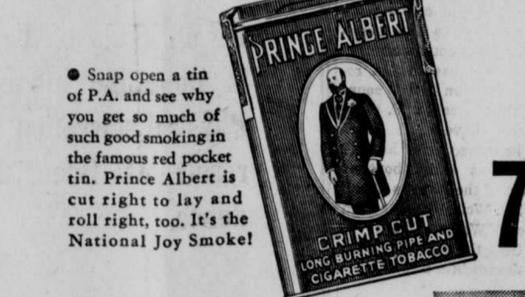
In the midst of the scientist's labors a distinguished visitor was announced. The latter watched the absorbing investigations with an interested air, but the scientist's attention was concentrated upon a vessel which was enveloped in smoke and steam.

"Guess what is in here," he said. The visitor proceeded to enumerate things known to science. "Micrococci?" "No." "Sarcococci?" "No." "Spirochetæ?" "No." "What, then?" "Sausages!" said the scientist.

Resolved to Live

Resolved, to live with all my might while I do live. Resolved, never to lose one moment of time, to improve it in the most profitable way I possibly can. Resolved, never to do anything which I should despise or think meanly of in another. Resolved, never to do anything out of revenge. Resolved, never to do anything which I should be afraid to do if it were the last hour of my life.—Jonathan Edwards.

TAKE ANOTHER LOOK, MISTER



In recent laboratory "smoking bowl" tests, Prince Albert burned **86 DEGREES COOLER** than the average of the 30 other of the largest-selling brands tested . . . coolest of all!

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HOUSEHOLD HINTS

Any place that is too hot to place your hand is too hot for a container of kerosene. Kerosene is absolutely safe only when it is cold.

Add a tablespoon of flour to creamed butter and sugar before adding milk, when making a cake. This coats the fat particles and keeps the mixture from curdling.

Word of caution: If you are not going to wear your new hose promptly, rinse them carefully in warm water. This will prolong their wearing qualities.

Always marinate (which means to let stand in french dressing) for at least an hour, fish, meats and vegetables, except greens, when preparing salads.

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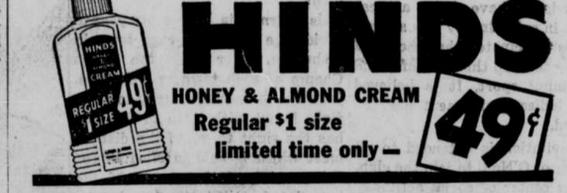
says JACK SIMMONS
Railroad Engineer



Dangerous Lure Example is a dangerous lure: where the wasp got through the gnat sticks fast.—La Fontaine.

Cannot Fall He that is down needs fear no fall, he that is low, no pride.—Bunyan.

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Blessed One Blessed is he who expects nothing for he shall never be disappointed.—Pope.

Lost Desire Who falls from all he knows of bliss, cares little into what abyss.—Byron.



The two inside lines of Figure 1 look further apart than the two lines inside Figure 2—but are they? Not according to your ruler. Measure them and see!

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